

DINNER MENU

"HISTORICALLY GREEK FOOD HAS BEEN MADE TO SHARE, THIS TRADITION CONTINUES AT MERAKI."

OREKTIKA - DIPS

TZATZIKI (V, GF) \$8
Yoghurt, garlic, cucumber, wine vinegar and olive oil.

TIROKAFTERI (V, GF) \$8
Feta with spicy capsicum.

TARAMAS (GF) \$8
Pink cod roe, potato, lemon juice and olive oil.

SKORDALIA (V, VE, GF) \$8
Potato, garlic, vinegar and olive oil.

MELITZANOSALATA (V, GF) \$8
Mashed grilled eggplant, onion, parsley, capsicum, lemon juice, wine vinegar and yoghurt.

TRIO OF DIPS \$17
Choose three of your favourite.

**All dips are served with grilled pita bread*



SALATES - SALADS

HORIATIKI (GF, V) \$18
Tomato, cucumber, capsicum, onion, olives, feta cheese, thribi and olive oil.

AEGEAN (GF, V) \$18
Roka, spinach, sundried tomato, mizithra cheese, walnut, balsamic and olive oil.

KALYMNIAN (V) \$19
Tomato, cucumber, capsicum, onion, olives, feta cheese, char-grilled eggplant, traditional rusk, thribi and olive oil.

MIKRA - SMALL MEZE

EFTAZIMO \$8
Homemade baked bread with aniseed and mastic.

PITA BREAD (GF available) \$4

LADOURISTO FROM CRETE (V) \$12
Cretan rusk with shredded fresh tomato, crumbled feta and oregano drizzled with olive oil.

FAVA (GF, V, VEGAN available) \$13
A dish from the island of Santorini. Yellow split pea puree served with smoked herring, fresh onion and grilled eftazimo drizzled with olive oil.

REVITHIA FOURNOU (V, VE, GF) \$14
A dish from the island of Kalymnos. Oven baked chickpeas with tomato, onion, rosemary and olive oil.

FASOLAKIA (V, VE, GF) \$13
Green beans with potatoes cooked in tomato sauce, served with grilled eftazimo.

PIPERIES KERATO (V, GF) \$15
A dish from North mainland Greece. Banana capsicum stuffed with a white cheese mix, parsley, fresh tomato and chilli.

SAGANAKI GRAVIERA (V) \$17
A Greek cheese made from sheep's milk dusted with flour and pan-fried until melted to perfection served with a lemon wedge.

HALOUMI (GF, V) \$14
A dish from Cyprus. Grilled Haloumi cheese.

SPANAKOPITA (V) \$18
Oven baked pie with homemade pastry, spinach, fennel, spring onion and feta.

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MIKRA - SMALL MEZE

REVITHOKEFTEDES (V, VE) \$13

A dish from the island of Kalymnos. Shallow fried Chickpea fritters with mint, onion, flour served with a lemon wedge.

PUMPKIN DOLMADES (V, VE, GF) \$12

Vine leave rolls stuffed with rice, mint, onion and pumpkin.

PATATES TIGANITES (V, VE) \$7

Fried chips.
Add feta to your chips (V) + \$2

PATATES LEMONATES (V, VE, GF) \$9

Oven baked potato with thribi, garlic, lemon juice and olive oil.

HORTA (V, VE, GF) \$10

Boiled silver beet dressed in lemon juice and olive oil.

KOLOKITHAKIA TIGANITA (V, VE) \$12

Shallow-fried zucchini dusted in flour served with a lemon wedge and skordalia.

MELITZANES TIGANITES (V, VE) \$12

Shallow-fried eggplant dusted in flour served with a lemon wedge.

HTENIA SAGANAKI (GF, L) \$26

Pan-seared roe off scallops with a rich tomato sauce and feta.

AHNISTA MYDIA (F, L, GF) \$24

A dish from the island of Mykonos. Steamed mussels with wine and garlic served with a lemon wedge.

KALAMARAKIA TIGANITA (I) \$19

Shallow fried calamari dusted in flour, served with a lemon wedge.

BAKALIAROS SKORDALIA \$19

Pan fried salted codfish fillet served with creamy skordalia and a lemon wedge.

OHTAPODOKEFTEDES \$18

A dish from the island of Kalymnos. Shallow fried, light flour dusted octopus balls served with a lemon wedge.

KEFTEDAKIA \$17

Shallow fried meatballs with ground beef and pork.

SIKOTAKIA ARNISIA \$14

Shallow fried lamb liver dusted with flour, served with lemon wedge.

BEKRI MEZE \$18

Drunken pork stew with tomato, capsicum, mushroom and wine reduction.



GARIDES SKARAS (L, GF) \$28

Chargrilled prawns.

SOUPIA SKARAS (L, GF) \$19

Chargrilled cuttlefish.

OHTAPODI SKARAS (L, GF) \$22

Chargrilled octopus.

PSARI SKARAS (L, F, GF)

Chargrilled fresh local fish. (Changes daily, please ask your waiter for fish of the day).

SEAFOOD MIX GRILL \$70(2)

Octopus balls, char-grilled octopus, shallow-fried calamari, char-grilled prawns, bugs, mussels, ladolemono, tarama, pita bread and chips. \$140(4)



All Seafood is served with Ladolemono (Whisked Lemon & Olive Oil) and Parsley.

ORTIKIA (GF) \$24

Chargrilled quails.

PAIDAKIA HIRINA (GF) \$24

Chargrilled pork spareribs.

PAIDAKIA ARNISIA (GF) \$28

Chargrilled lamb cutlets.

SOUVLAKI HIRINO/KOTOPOULO (GF) \$23

Chargrilled pork or chicken skewers.

SHEFTALIES \$17

A dish from the island of Cyprus. Chargrilled pork meatball with onion, parsley and cinnamon wrapped in sheep caul fat.

STA KARVOURA - ON THE CHARGRILL

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6144 - DESSERTS

MEAT MIX GRILL \$60(2)
 Chicken and pork souvlaki, chicken wings, lamb cutlets, pork spareribs, sheftalies with chips, tzatziki and pita bread. \$120(4)

KOTOSOUVLI (SPIT-ROAST) (GF)
Chicken Wing \$19
(Lamb & Pork pre-order only 4 days in advance)



All meats are marinated with herbs from the mountains of Greece, aromatic olive oil and served with lemon.



SINTAGES TIS MAMA'S - MUM'S RECIPES

GEMISTA (GF) \$23
 Oven baked tomatoes and capsicums stuffed with ground beef, rice and a rich tomato sauce.

GEMISTA 'CRETAN STYLE' (V, VE, GF) \$21
 Oven baked potato, zucchini, capsicum and tomatoes stuffed with rice, aromatic herbs and light tomato sauce.

MOUSSAKA \$24
 Layers of freshly sliced grilled potatoes, grilled eggplant, zucchini and sautéed beef mince, topped with a creamy cheese béchamel sauce.

PASTITSIO \$22
 Thick Greek style pasta layered with ground beef, rich tomato sauce, topped with a creamy cheese béchamel sauce.

YIOUVETSI \$22
 Slow cooked Greek beef stew with risoni pasta and tomato sauce, baked in a clay pot.

FILLA (GF) \$24
 A dish from the island of Kalymnos. Hand rolled vine and cabbage leaves stuffed with ground beef, rice, fresh tomato and onions, smothered with avgolemono (egg-lemon sauce).

GARIDOMAKARONADA (L) \$28
 Pasta with juicy prawns and tomato sauce, a hint of chilli, garlic and bay leaves.

BAKLAVA \$9
 Layers of flaky buttery fillo pastry with crushed nuts soaked in a honey lemon syrup.

GALAKTOBOURIKO \$9
 Baked fillo pastry with thick custard filling, topped with a honey lemon syrup.

MILLE-FEUILLE \$9
 Three layers of puff pastry alternating with two layers of creamy vanilla pastry cream, topped with a layer of thick cream, crumbled puff pastry and icing sugar.

EKMEK KATAIFI \$9
 Kataifi pastry baked until crispy and golden, bathed in syrup, topped with pastry custard and whipped cream and garnished with almonds and pistachios.

BOUGATSA \$9
 Baked puff pastry filled with custard and powdered with icing sugar and cinnamon.



All our desserts are homemade and can be served with a scoop of vanilla ice-cream.

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